

**WINE MAKER**

Pierre Sourdais

FARMING

Organic

VARIETALS

Cabernet Franc

FEATURES

Vegan

ABV

12.5%

AVAILABLE SIZES (L)

0.750

Domaine Pierre Sourdais Chinon “Les Rosiers”

FRANCE, LOIRE VALLEY, CHINON

**WINERY OVERVIEW**

Third generation winemaker Pierre Sourdais started his namesake domaine in 1981 when he began renting 8ha of vineyards. He had been working on the family farm since 1972. The Sourdais family is well known in Chinon: Pierre has brothers, sisters and cousins who are involved with the region's wine trade. In addition to still red wine expressions of Cabernet Franc, the domaine also crafts white wines, rose wines and sparkling wines.

The domaine has been certified organic since 2012.

VINEYARD

The domaine currently consists of 27 hectares, spread across three different landscapes: the river valley vineyards bordering the Vienne River (for their “Les Rosiers” wine), the gently sloped and plateau vineyards surrounding the village of Cravant (for their “Tradition” cuvee) and the relatively flat, plateau vineyards above the village of Cravant (for their “Stanislas” and “les Boulais” wines). All vineyards are within 3-4 miles of each other. This variety of vineyards allows Pierre to produce such varied and thrilling expressions of Chinon.

If you can't find Pierre in the vineyards, you may find him riding his beloved motorcycle. Or you may find him working on some construction: Pierre personally jackhammered hundreds of cubic meters of soil to build his cellars and even erected a lookout tower from which to see the village.

SOIL

The wines come from 7 hectares of land at minimal elevations of 30-50 meters, comprised of sand, rolled river rocks and clay in the river valley bordering the Vienne River. Vines were planted, on average, in 2004.

VITICULTURE

Vines are trained using the Guyot cane pruning. Grapes are harvested and sorted manually. Average yield is 50 hl/ha, compared to the maximum of 66 hl/ha permitted by the appellation.

VINIFICATION

Alcoholic fermentation occurs spontaneously and extends for one week, with light racking before malolactic fermentation, which extends another 2-3 weeks. This process occurs in cement tanks. Before bottling, the wine is lightly filtered but unfinned. 20 mg/L of sulphur is added at bottling (total sulphur is 34 mg/L).

AGING

The wine is aged in cement and stainless steel tanks for 6 months and aged a further 2-3 months in bottle, at minimum, before release. This slightly shorter aging period (with a mix of stainless steel and concrete tanks) allows for quicker, more cost-sensitive release of these fresher, more fruit-driven wines.

